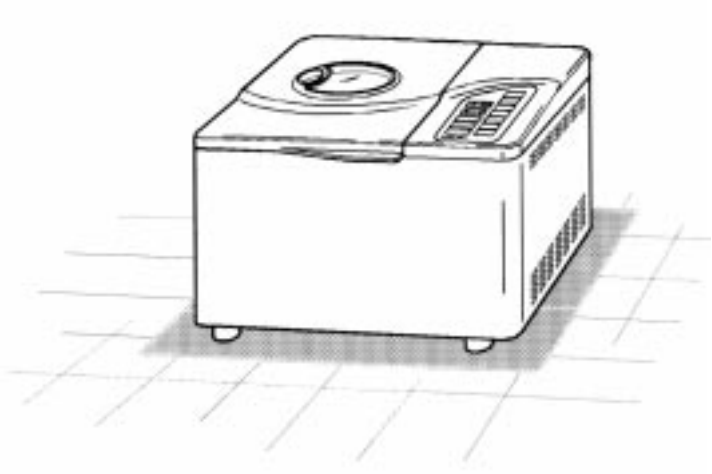
HB-152CE/202CE

Automatic Breadmaker
Instructions & Cooking guide



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1. Important safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- To protect against electrical shock do not immerse cord, plug, or appliance in water or other liquid (see instructions for cleaning).
- Do not touch hot surfaces, Always use oven mitts when handling the hot bread pan or bread.
- Close supervision is necessary when the appliance is used near children.
- Do not allow children to use this appliance.
- Unplug the unit from the outlet when not in use and before cleaning. Allow it to cool before attaching or removing parts.
- Do not touch moving parts.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or it has been dropped or damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair, or electrical or mechanical adjustment.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
- Do not place on or near hot gas or electric burner, or in a heated oven.
- To disconnect, grip the plug and pull it out from the wall outlet. Never pull on the cord.
- Do not use the appliance for other than the intended use.
- This product is intended for household use only.

Save these instructions

This product for household use only

Caution

A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords is available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also, the cord must be (1) marked with an electrical rating of 250V. and at least 7A., 1750W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

Electric power : If electric circuit is overloaded with other appliances, your breadmaker may not operate properly. Breadmaker should be operated on a separate electrical circuit from other operating appliances.

2. Before your first use

Carefully unpack the breadmaker and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the bread pan, kneading blade, and the outside of the breadmaker with a clean, damp cloth. Do not use harsh or abrasive cleaners on any part of the breadmaker.

Warning

Do not immerse the cord, plug, bread pan, or base in water or other liquid.
Do not use metal scouring pads on any part or parts of the breadmaker because pieces of the pad may break off and touch electrical parts, creating a risk of electric shock.
Place the bread machine on a dry, stable surface away from burners and areas where cooking grease or water may splatter onto it.
After placing the bread pan in the breadmaker, move the breadmaker to the back of the counter, away from the edge.
Plug the breadmaker into a 230Volt, 50Hz AC outlet.

Important Safety Tips

- Keep the breadmaker out of the reach of infants and children, especially while it is hot. If any control pads are accidentally touched, the operation may stop.
- Place the breadmaker at least 4 inches away from walls.
- Do not cover the breadmaker with towels or any other material because steam would not be able to escape. This could cause the lid to warp or change color.
- Do not remove the bread pan or insert your hand into the bread pan during operation.

  If you need to remove the bread pan before operation is complete, first press the **CANCEL** pad to stop operation of the breadmaker.
- Unplug unit and allow to cool. Remove any flour, bread crumbs, or other materials from the inside of the inner case using a damp sponge or cloth or a small, portable vacuum cleaner.
- This breadmaker will bake up to a $1^1/_2$ pound loaf of bread. **Do not exceed the recommended ingredient capacity of the machine.** If you do so, the bread may not mix or bake correctly and the breadmaker may be damaged. The maximum amount of flour to be used for the **BAKE** settings is 3 cups. The maximum amount of prepackaged breadmaker bread mixes is 3 cups. The maximum amount for the **DOUGH** setting is $3^1/_2$ cups flour.
- Handle the bread pan with care. **Remove the bread pan by pulling straight up on the handle.** Do not turn or shake the bread pan while taking it out. If the bread pan is damaged or bent, the temperature sensor will not work properly. Handle hot bread pan using pot holders or oven mitts.

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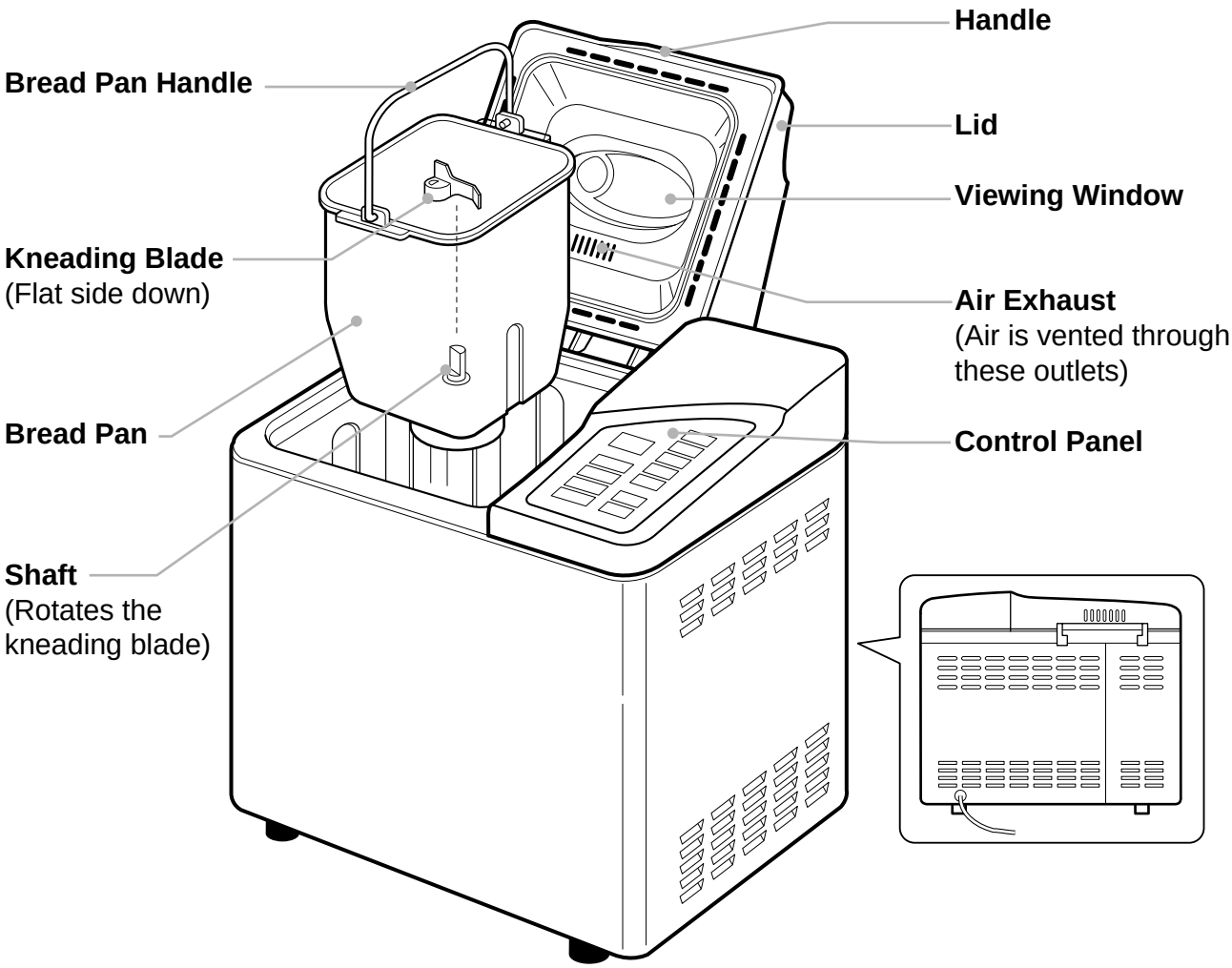
1. Parts and Functions



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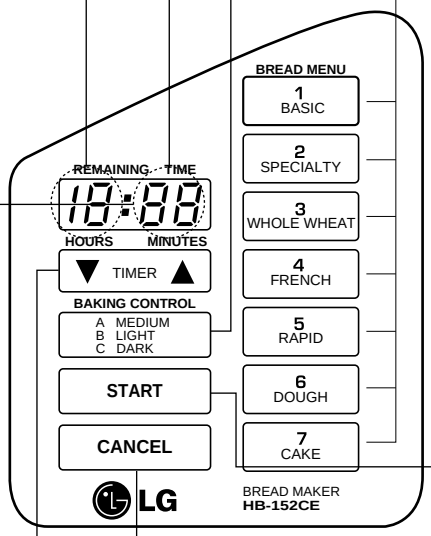
2. Control Panel

REMAINING TIME INDICATOR
This displays the remaining time for the program to be completed.

BREAD PROGRAM INDICATOR
When PROGRAM SELECT pad is pressed, BREAD PROGRAM INDICATOR will display 1,2, ..6 or 7 to indicate the selected program. After START pad is pressed, the indicator will disappear.

BAKING CONTROL INDICATOR
When BAKING CONTROL pad is pressed, BAKING CONTROL INDICATOR will display A,B, or C to indicate the selected baking control. After START pad is pressed, the indicator will disappear.

TIMER
Press TIMER pad to set the time delay. The time will advance in 10 minute interval from 4:10 to 13:00. This timer can not be used for Cake program.



BAKING CONTROL
Press this pad to select dark, medium, or light crust.

PROGRAM SELECT
Press this pad to select the program:
1. BASIC BREAD
2. SPECIALTY BREAD
3. WHOLE WHEAT
4. FRENCH BREAD
5. RAPID BREAD
6. DOUGH
7. CAKE

START
After setting the desired program, the baking control and timer (if needed), press this pad to start the program or timer count down.

CANCEL or STOP
Press this pad to cancel a program. If you make a mistake when setting the delay timer, program, or baking control, press CANCEL pad and reenter the correct program.

NOTE
If you want to cancel the selected program, press the CANCEL pad for more than 1 second at any time during the cycle.

3. Specifications

Power supply		AC230V/50Hz
Power Consumption	Heater	550W
	Kneading Motor	110W
Dimension(W × D × H)		350 × 230 × 330 mm
Weight		APPROX. 7,2kg
Timer		13 hours digital timer
Cord		APPROX.3' 3.4"(1.0M)
Thermal Fuse	Main Heater Protector	291°F/144°C
	Kneading Motor Protector	266°F/130°C

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4. Program Specifications

Process \ Program	BASIC	SPECIALTY	WHOLE WHEAT	FRENCH	RAPID	DOUGH	CAKE
1 Timer set	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	-
2 Pre-heat	-	-	20 min	20 min	-	-	-
3 1 st knead	7 min	7 min	13 min	13 min	7 min	6 min	-
4 Rest	5 min	5 min	50 min	50 min	5 min	5 min	-
5 2nd knead	12 min	12 min	12 min	12 min	7 min	12 min	-
6 1st rise	40 min	40 min	20 min	20 min	13 min	40 min	-
7 Punch/shape	4 sec	4 sec	4 sec	4 sec	4 sec	4 sec	-
8 2nd rise	26 min	26 min	15 min	15 min	-	-	-
9 Punch/shape	4 sec	4 sec	4 sec	4 sec	-	-	-
10 3rd rise	60 min	60 min	40 min	40 min	52 min	-	-
11 Baking	50 min	50 min	50 min	50 min	35 min	-	60 min
12 Cool	20 min	20 min	20 min	20 min	-	-	10 min
13 Hold Warm	3 hours	3 hours	3 hours	3 hours	3 hours	-	3 hours
14 End	End	End	End	End	End	End	End
TOTAL	3:40	3:40	4:00	4:00	1:59	1:03	1:10

- The SPECIALTY Program contains an audible signal (8 beeps) which sounds 9 minutes before the end of second kneading. The display will show 3:25.
- The WHOLE WHEAT Program contains an audible signal (8 beeps) which sounds 9 minutes before the end of the second kneading. The display will show 2:34.
- The FRENCH Program contains an audible signal (8 beeps) which sounds 9 minutes before the end of the second kneading. The display will show 2:34.
- The RAPID Program contains an audible signal (8 beeps) which sounds 5 minutes before the end of second kneading. The display will show 1:45.
- This signal tells you to add the additional ingredients (i.e. raisin, nuts, or vegetables, etc.) required in the Special bread recipes.
- The beeper sounds 8 times at the end of cooling process to indicate the bread is done.

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Installation and Safety Precautions

Read this manual and follow these simple safety precautions before using this appliance.

- The breadmaker should be placed on a heat resistant surface and away from direct sunlight.
- Allow at least 4 inches clearance on all sides of the breadmaker when it is in use.
- Plug the breadmaker into a properly wired wall outlet (230V/50Hz only).
- Do not use the breadmaker near a source of heat. Be sure it is on a firm surface.
- Keep the breadmaker away from babies and children. They may touch the control pads or hot surfaces during operation.
- Do not cover the breadmaker with anything or put anything in the breadmaker (except the bread pan) because this may cause a fire or a malfunction.
- Do not open the lid or remove the bread pan during operation.

  The lid should be opened only on the Specialty, Whole wheat, French or Rapid program to add extra ingredients at the indicated time (Beeper sounds 8 times).

  Lifting the lid during operation will allow warm air to escape, thereby hindering the RISE and BAKE stages.
- Never immerse the breadmaker, cord, or plug in water.

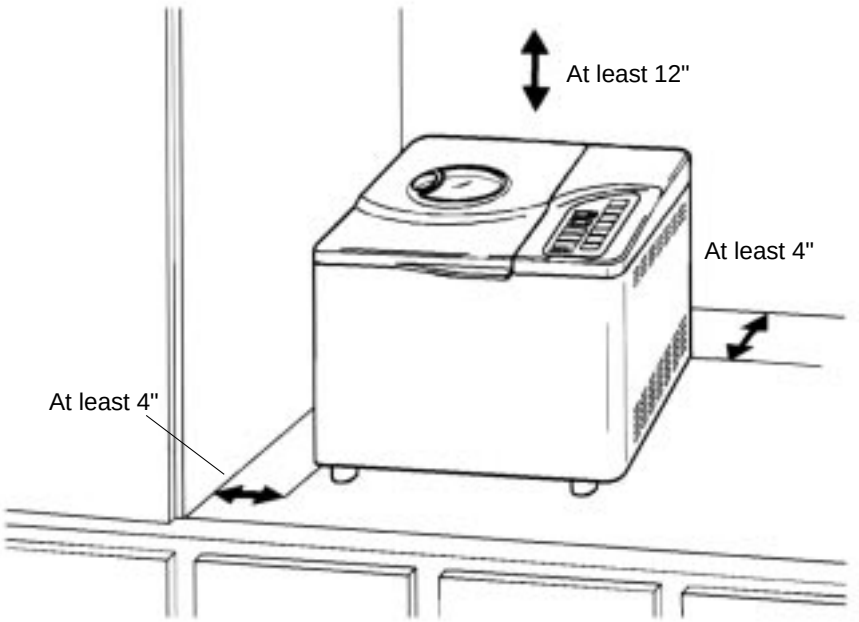
  This would be very dangerous.
- Do not immerse the bread pan in water.

  It may cause the shaft to malfunction.

  Wipe pan with a damp cloth to clean.
- Do not dent or damage the bread pan.

  The breadmaker will not operate properly if it is damaged.
- Be sure to disconnect the power cord by pulling out the plug.

  Allow the breadmaker to cool down before storing.



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1. Programming - Basic, Specialty, Whole Wheat, French and Rapid

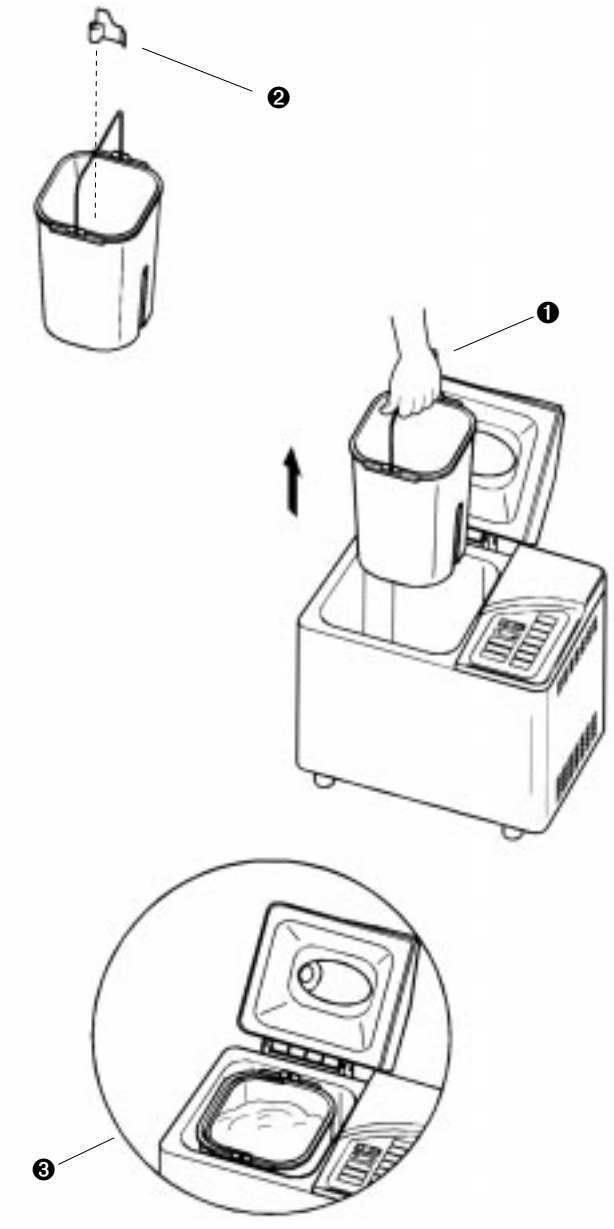
❶ Open the lid and remove the bread pan. Pull straight up, using the handle.

❷ Mount the kneading blade on the shaft.

❸ Place all ingredients in the bread pan.
Make sure not to omit any ingredients.

NOTE

Particularly when using the timer, add the yeast on top of the flour and away form the liquid. This is critical for good results.



❹ Place the bread pan in the breadmaker.

❺ Close the lid slowly and tightly using the handle. Plug in the breadmaker.
The display indicator will light up.

❻ Select the desired Program and Baking Control (MEDIUM, LIGHT or DARK crust). The program and baking control indicator should light up in the display window.

❼ Press the START pad.
Notice that the time left for the bread to be finished is displayed 3:40 and counts down (1:59 for Rapid Bread). For the Whole Wheat and the French cycle, the time displayed will be 4:00 and the first 20 minutes will be preheat time to warm the ingredients and allow the flour time to absorb water.

CAUTION

Do not touch the breadmaker, because it is very hot during baking. Do not open the lid during the rise or bake cycles. Heat will escape and final result may be affected.

❽ The beeper will sound 8 times indicating the bread is done and cooled. After bread is done, if you do not take the bread out of the breadmaker immediately, the bread is kept warm for 3 hours, [:H] is displayed. After 3 hours, [END] is displayed. The Rapid, Dough, and Cake programs do not have the cool feature. The Dough program does not have the hold-warm feature.

NOTE

The beeper sounds 4 times when baking is complete. Cooling then begins. If you want to serve bread that has just been baked, press the CANCEL pad and remove the bread pan. (Be sure to use oven mitts, because the pan is very hot.) Dissipate heat by placing a towel or other cloth under the bread before cutting. Turn the loaf on its side and cut with a serrated knife.

❾ Press the CANCEL pad and remove the bread pan using oven mitts.

❿ Turn the Bread Pan upside down and shake the bread pan several times to release the bread.
Place the bread on a wire rack to cool and allow the steam to escape. Be sure to remove the kneading blade from the bread.

CAUTION

The bread pan, kneading blade, and bread will be very hot.
Always unplug the breadmaker after each use.

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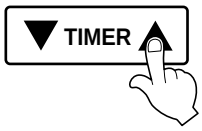
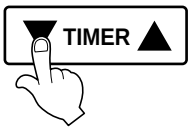
2. Programming the Delay Timer

(Basic, Specialty, Whole Wheat, French, Rapid and Dough Only)

Set the timer for however long you want to wait before the bread is finished (From 4:10 to 13 hours, in 10 minute intervals)





NOTE

If you pass the desired delay time, push the (▼) pad to go back. Continually pressing the (▲) pad will advance the time faster, up to 13:00. This is the longest time that the machine may be delayed.

3. Programming Specialty, Whole Wheat, French and Rapid Bread

NOTE

Make sure you select the Specialty , Whole Wheat, French, or Rapid Program. If you selected the Basic Program, the beeper will not sound to indicate when to add the additional ingredients.

If you add the additional ingredients before the machine beeps 8 times, the ingredients will be chopped into smaller pieces.

After adding the extras, quickly close the lid to prevent heat loss.

It is better to select light baking control for a soft and delicious crust.

If you are using the delay timer, add all the ingredients to the bread pan before placing it into the breadmaker.

4. Programming Dough

❶ First choose a recipe from the Recipe Section and add all ingredients in the pan. Place pan into machine and close the lid.

❷ Press the Dough pad.

❸ Press the START pad. The REMAINING TIME displays 1:03 and the breadmaker will start to knead.

❹ After an hour and 3 minutes, the beeper will sound indicating it is time to remove the dough.

❺ Follow your recipe directions for completing the dough.

5. Programming Cake

The Delay Timer cannot be used for the cake program.

❶ This machine makes delicious SNACK CAKES.

❷ Prepare the cake mix according to the directions on the box if using a commercial cake mix. Otherwise, follow the recipe in this manual. If you use a cake mix, we recommend a 6-ounce package. If you use a large mix, you should put only half of the batter in the bread pan. If you put too much batter in the bread pan, the cake will be raw on the inside.

❸ Press Cake then press START. The cake will be done in 1 hour and 10 minutes.

❹ Frost if desired, or enjoy as is.

❺ Remember, the cake will be smaller than a loaf of bread because cake does not contain yeast to make it rise.

6.Baking Control

The baking Control function is used to select the color of the crust. It can be baked light, medium, or dark.

The baking control function will advance as the pad is pressed, as follows: MEDIUM → LIGHT → DARK → MEDIUM

NOTE

- It is not necessary to press the pad when medium is desired.
- It is automatically set on MEDIUM with each bake program

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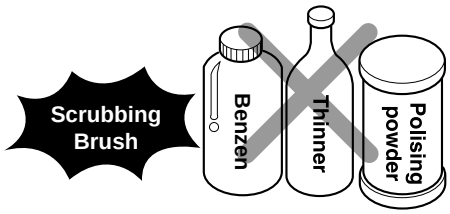
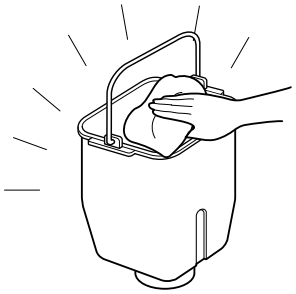
1. Cleaning (Always unplug unit)

ANY SERVICING REQUIRING DISASSEMBLY, OTHER THAN THE CLEANING DESCRIBED BELOW, SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE REPRESENTATIVE.

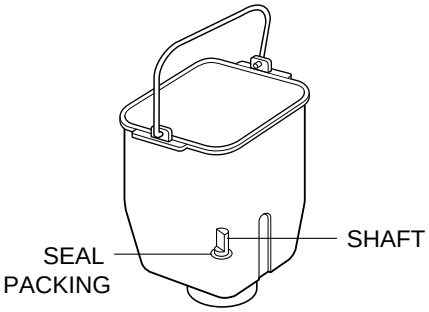
- Avoid using any cleaning agent other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash the removable parts in the dishwasher.



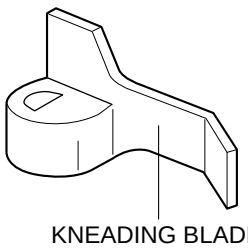
- Do not immerse the bread pan in water.
- Wipe clean with a damp cloth, then dry thoroughly.



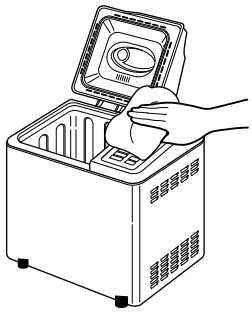
- Wipe the shaft with a soft cloth or sponge to prevent damage to the seal packing.
- Allow the pan to dry before storing the pan inside the breadmaker.



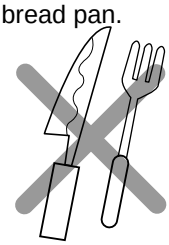
- To remove the kneading blade, fill the pan with hot soapy water and allow it to soak for 20 minutes. Wash it with a soft brush or cloth and dry thoroughly.



- Wipe the exterior with a damp dish cloth after each use. Do not immerse in water or splash with water.
- After each use, allow the unit to cool. Wipe out crumbs or flour from the oven interior with a dampened wish-cloth. A dampened, small, and soft brush may also be used.



- Do not use metal utensils to prevent damage to the non-stick coating of the bread pan.



NOTE

The non-stick coating may change color after prolonged use. This is caused by moisture and steam and in no way affects performance.

STORING

Be sure the breadmaker is completely cooled before storing. All removable parts should be thoroughly cleaned and dried. Store breadmaker with lid closed.

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1. Before Calling for Service, Please Check the Following:

			BAKING RESULTS / Please check the following	Breadmaker does not operate	Smoke emitted from steam vent. Burning smell	Sides of bread collapse and bottom is damp	Bread rises too much	Collapsed after over-rising	Bread doesn't rise enough	Unleavened or not leavened enough: Top of bread floured	Unleavened or not leavened enough: Underbrowned	Unleavened or not leavened enough: Browned and floured sides, and raw	Unleavened or not leavened enough: Sides flour coated bottom	Underbaked	Slices unevenly and is sticky
OPERATIONAL ERRORS			Unplugged	○											
			Oven area is too hot (display Hi)	○											
			Ingredients spilled on heating element		○										
			CANCEL pad was pressed after starting								○			○	
			Top lid was open during operation											○	
			Program selection was wrong (Dough mode was chosen)											○	
			Bread left in bread pan too long after baking			○									
			Bread sliced just after baking (Steam was not allowed to escape)												○
			Water added after kneading flour										○		
			Kneading blade not installed properly in pan							○					
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough									○			
			Too much				○								
		Yeast	Not enough								○				
			Too much				○	○							
			No yeast								○				
		Water	Not enough						○						
			Too much				○	○				○			
		No sugar or molasses							○						
	Ingredients used other than prescribed						○		○						
	Flour	Old flour used							○						
		Wrong type of flour used					○		○						
	Yeast	Yeast touched water before kneading							○						
		Old yeast used							○						
		Wrong type of yeast used							○						
	Temperature of water was either too hot or too cold								○						

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2. Questions and Answers for the Breadmaker

● **Why does the height and shape of bread differ with each loaf?**

The height and shape of bread may differ depending on the ingredients, room temperature, and length of the timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.

● **Why does the bread have an unusual aroma?**

Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to making delicious bread.

● **Why does the kneading blade come out with the bread?**

This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it.

Caution : The kneading blade will be hot.

● **Why does the bread have a floured corner?**

Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough.

Scrape it off with a knife.

● **Why can the timer not be set for more than 13 hours?**

Longer delay times could alter the baking results.

● **Can ingredients be halved or doubled?**

No! If there is too little in the bread pan, the kneading blade cannot knead well. If there is too much, the bread swells out of the pan.

● **Can fresh milk be used in place of dry milk?**

Yes. Be sure to deduct the same measurement of water to equal any liquid substitution. Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.

3. Display Signals

When the START pad is pressed : LED display is shown [Hi]

The oven area is too hot (above 40°C/104°F). This may occur during continuous use.

When the oven area has cooled, press CANCEL pad and start again.

During operation

During operation the remaining time displays as follows : [rA]

There has been an interruption in the power supply (unplugging of the power cord or malfunctioning of a household fuse or breaker).

Remove the dough and start again using all new ingredients.

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GENERAL ADVICE

- BE sure you select the right program for your breadmaker! Measure ingredients carefully! Follow the recipe directions!
- Be sure to set controls correctly.
- Use Bread Flour instead of Regular Flour for better result.
- Don't use fresh dairy products when you use the timer delay. Something could spoil.
- Don't try to halve or double a recipe. It won't work.
- You may have to adjust the recipes slightly to account for variables, such as altitude, humidity, moisture content of your flour, etc.
- In the event your bread doesn't turn out to please you, see the suggestions, solutions, and troubleshooting chart in the owner's manual.

✺ Be sure to keep the Bread Machine Yeast fresh.
✺ Experimentation regarding yeast amounts may be necessary due to altitude variations or different types of yeast.
✺ 1 TBL = 1 Tablespoon = 15ml
1 tsp = 1 Teaspoon = 5ml

■ BREAD RECIPES

White bread

Back program : "BASIC" or "RAPID"
260ml Water
480g White bread flour typ 1050(Weizenmehl 1050)
1 tsp Salt
2 TBL Sugar

BASIC : 1/4 Package (10g) Fresh yeast or 5,5g Instant dry yeast
RAPID : 10g fresh yeast or 6g Instant dry yeast

Mixed wheat bread

Back program : "WHOLEWHEAT"
270ml Water
400g White bread flour typ. 405 (Weizenmehl typ. 405)
80g Rye wheat flour typ. 1150 (Roggenmehl typ. 1150)
1,5 tsp Salt
2 TBL Sugar
1 TBL Molasses
2 TBL Butter

WHOLEWHEAT : 1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast

Holiday bread

Back program : "BASIC" or "RAPID"
290ml Fresh milk
550g White bread flour typ. 405(Weizenmehl 405)
1 tsp Salt
1,5 TBL Sugar
1 TBL Butter

BASIC : 1/4 Package(10g) fresh yeast or 5g Instant dry yeast
RAPID : 14g fresh yeast or 7g instant dry yeast

Linseed and Buttermilk Bread

Back program : "BASIC" or "RAPID"
140ml Buttermilk
130ml Water
470g White bread flour typ 1050 (Weizenmehl typ. 1050)
1,5 tsp Salt
2 TBL Honey
2 TBL Sour dough(sauerteig)
20g Linseed

BASIC : 1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast
RAPID : 15g fresh yeast or 7g Instant dry yeast

Cheese Bread

Back program : "BASIC" or "RAPID"
280ml Water
500g White bread flour typ 405 (Weizenmehl typ. 405)
1,5 tsp Salt
2 TBL Sugar
1 TBL Molasses
50g Parmarsan
1 TBL Sesame

BASIC : 1/4 Package(10g) fresh yeast or 5,5g Instant dry yeast
RAPID : 15g fresh yeast or 6g Instant dry yeast

Vegetable Bread

Back program : "BASIC" or "RAPID"
260ml Buttermilk
480g White bread flour typ. 405 (Weizenmehl typ. 405)
1 tsp Salt
1,5 TBL Sugar
2 TBL Butter
5 TBL Chopped fresh Parsley (frish gehackte kräuter)

BASIC : 1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast
RAPID : 15g fresh yeast or 7g Instant dry yeast

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Millet Bread

Back program : "BASIC" or "RAPID"
260ml Fresh milk
450g White bread flour typ. 405 (Weizenmehl typ. 405)
30g Millet flour
1,5 tsp Salt
2 TBL Sugar
2 TBL Butter

BASIC : 1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast
RAPID : 15g fresh yeast or 8g Instant dry yeast

Caraway Bread

Back program : "BASIC" or "RAPID"
280ml Water
400g White bread flour typ. 1050 (Weizenmehl typ. 1050)
80g Rye flour typ. 1150 (Roggenmehl typ. 1150)
2 tsp Salt
2 TBL Sugar
2 TBL Butter
2 TBL Sour dough (Sauerteig)
2 tsp Caraway Seeds
2 TBL Sunflower seeds

BASIC : 1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast
RAPID : 15g fresh yeast or 8g Instant dry yeast

Sweet coconut Bread

Back program : "BASIC" or "RAPID"
Crust color "LIGHT"
200ml Fresh milk
430g White bread flour typ. 405
0,5 tsp Salt
2 TBL Honey
2 TBL Butter
1 EA Egg
70g Shredded coconut

BASIC : 1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast
RAPID : 15g fresh yeast or 8g Instant dry yeast

Wheat Bread

Back program : "BASIC" or "RAPID"
270ml Water
350g White bread flour typ. 405 (Weizenmehl typ. 405)
150g German- Wholewheat flour (Dinke- vollkornmehl)
2 tsp Salt
2 TBL Molasses
2 TBL Butter

BASIC : 1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast
RAPID : 15g fresh yeast or 7g Instant dry yeast

Wheatgerm bread

Back program : "BASIC" or "RAPID"
260ml Water
500g White bread flour typ. 405 (Weizenmehl typ. 405)
50g Rye wheat flour (Roggenmehl typ. 1150)
1 tsp Salt
2 TBL Sugar
2 TBL Butter
3 TBL Wheat germ

BASIC : 1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast
RAPID : 15g fresh yeast or 8g Instant dry yeast

Egg Bread

Back program : "BASIC" or "RAPID"
260ml Fresh milk
430g White bread flour typ. 405 (Weizenmehl typ. 405)
1 tsp Salt
2 TBL Sugar
2 TBL Butter
1 EA Egg
1 TBL Sesame

BASIC : 1/3 Package (14g) fresh yeast or 5,5g Instant dry yeast
RAPID : 15g fresh yeast or 8g Instant dry yeast

Sunflower-nut Bread

Back program : "FRENCH"
250ml Water
450g White bread flour typ. 405 (Weizenmehl typ. 405)
1,5 tsp Salt
2 TBL Sugar
2 TBL Vegetable oil
50g Sunflower-nut

1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast

Pumpkinseed Bread

Back program : "SPECIALTY"
240ml fresh milk
200g White bread flour typ. 405
300g Wholewheat flour (Weizenvolkornmehl)
1,5 tsp Salt
1,5 TBL Sugar
1 TBL Honey
1 TBL Vegetable oil
30g Pumpkinseeds

1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast

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English fruits Bread

Back program : "SPECIALTY"
Crust color : "LIGHT"
240ml Fresh milk
480g White bread flour typ. 405 (Weizenmehl typ. 405)
1 tsp Salt
2 TBL Sugar
2 TBL Butter
1 EA Egg
50g Chopped Confect or Dried Fruits
50g Raisine

1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast

Hazelnut Bread

Back program : "SPECIALTY"
240ml Fresh milk
460g White bread flour typ. 405 (Weizenmehl typ. 405)
1 tsp Salt
2 TBL Sugar
1 TBL Honey
2 TBL Vegetable oil
40g Chopped Hazelnut

1/4 Package (10g) fresh yeast or 5,5g Instant dry yeast

Wholewheat and Buttermilk Bread

Back program : "WHOLE WHEAT"
250ml Buttermilk
350g White bread flour typ. 405 (Weizenmehl typ. 405)
200g Roughly ground wheat flour (Weizenschrot)
1,5 tsp Salt
2 TBL Molasses
2 TBL Butter
60g Skim cheese
50g Oat-flake

1/3 Package (14g) fresh yeast or 7g Instant dry yeast

Whole wheat and vegetable Bread

Back program : "FRENCH"
240ml Water
200g Fine ground white flour (Weizenschrot)
380g White bread flour typ. 405 (Weizenmehl typ. 405)
1,5 tsp Salt
2 TBL Molasses
2 TBL Butter
60g Skim-cheese
5 TBL Chopped fresh Parsley (Frish gehackte kräuter)

1/3 Package (15g) fresh yeast or 6g Instant dry yeast

Green Bread

Back program : "WHOLE WHEAT"
260ml Fresh milk
200g White bread flour typ. 405 (Weizenmehl typ. 405)
270g White bread flour typ. 1050 (Weizenmehl typ. 1050)
80g Grunkernschrot*
1,5 tsp Salt
2 TBL Molasses
2 TBL Butter

1/3 Package (15g) fresh yeast or 6g Instant dry yeast
* Grunkernschrot : Ground unripe Germanwheat which is dried and peeled.

Barely Bread

Back program : "FRENCH"
270ml Water
80g Fine ground wheat flour
100g Ground barely flour
390g White bread flur typ. 405 (Weizenmehl typ. 405)
80g Grunkernschrot*
1,5 tsp Salt
2 TBL Molasses
2 TBL Vegetable oil
2 TBL barely (Gerstenkorner)

1/3 Package (14g) fresh yeast or 6g Instant dry yeast
* Grunkernschrot : Ground unripe Germanwheat which is dried and peeled.

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■ DOUGH RECIPES

NOTE : Use active dry yeast for these recipes.

Crumb Buns

Program : "DOUGH"
- Make 9 servings.
- Preheat oven up to 180°C

200 ml Milk
1 EA Egg
410g White bread flour typ. 550 (Weizenmehl typ. 550)
60g Sugar
1 tsp Salt
1 tsp Vanilla
2,5 tsp Yeast

Crumb topping ingredients
2/3 cup Bread flour White bread flour typ. 550 (Weizenmehl typ. 550)
1/2 cup Brown sugar
0,5 tsp Cinnamon
60g Butter
0,25 cup Powdered sugar

Method

1. Remove pan from bread machine.
2. Place kneading blade on shaft in pan.
3. Place ingredients in pan in oder listed: milk, egg, bread flour, sugar, salt, vanilla, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select " Dough" cycle.
6. Press Start.
7. At end of cycle, remove dough and let rest 5 minutes before shaping.
8. Place in a lightly greased 9 inch square baking pan spreading evenly with fingertips.
9. Cover with a cloth, let rise until double in size.
10. While dough is rising, combine in a mixing bowl all topping ingredients except butter and powdered sugar.
11. When well mixed, cut in butter, until pieces are the size of peas.
12. Make slight indentations with fingertips on the surface of the dough.
13. Sprinkle evenly topping mixture.
14. Bake in preheated 180°C oven for 30 minutes or until crumbs are lightly browned and firm.
15. Remove from oven and cool on wire rack.
16. Sprinkle powdered sugar.

Babka Roll

Program : "DOUGH"
- Make 1 1/2 lb loaf
- Preheat oven up to 180°C

240ml Milk
2 EA Egg
460g White bread flour typ. 550 (Weizenmehl typ. 550)
2TBL Sugar
1 tsp Salt
2 TBL Butter
0,5 tsp Vanilla
2,5 tsp Yeast

Filling ingredients
2 TBL Butter
60g Sugar
0,5 cup Cinnamon

Crumb topping ingredients
1 TBL Butter
2 TBL Sugar
2 TBL Flour
0,5tsp Cinnamon

- egg wash = 1 egg + 1 TBL water. mix well

Method

1. Remove pan from bread machine.
2. Place kneading blade on shaft in pan.
3. Place ingredients in pan in oder listed: milk, egg, bread flour, sugar, salt,butter, vanilla and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select " Dough" cycle.
6. Press Start.
7. At end of cycle, place dough in large, greased bowl and punch down.
8. Cover with a cloth and let rise until double in size.
9. On a well- floured surface, roll dough into a 254 × 508 mm rectangle, 127 mm thick.
10. Cover with filling up to 254 mm from the edge.
11. Roll up length wise, jelly roll fashion.
12. Make an "s" shape into a lightly greased pan.
13. Cover with a cloth and let rise until double in size.
14. Form a crease on top of the risen loaf.
15. Brush with egg wash.
16. Sprinkle crumb topping over roll.
17. Bake in preheated 180°C oven for 30 to 35 minutes.
18. Remove from pan and cool on a wrie rack before cutting.

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Foccacia Bread

Program : "DOUGH"
- Make 1 1/2 lb loaf
- Preheat oven up to 220°C

230ml Water
410g White bread flour typ. 550 (Weizenmehl typ. 550)
1 tsp Salt
2 TBL Shortening or Butter
2 tsp Yeast

Topping ingredients
0,5 cup Fresh rosemary, finely chopped.
0,5 cup Fresh chives, finely chopped.
0,25 cup Finely minced garlic.
200ml Olive oil, separated.

Method

1. Remove pan from bread machine.
2. Place kneading blade on shaft in pan.
3. Place ingredients in pan in order listed: water,bread flour, salt,shortening, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select " Dough" cycle.
6. Press Start.
7. At end of cycle,remove dough and place in a bowl that has been greased with 1 tablespoon of olive oil.
8. Turn dough to coat evenly with oil.
9. Cover let rise 30 minutes.
10. Roll onto a 330 × 460 mm baking sheet.
11. Cover liberally with separated 200ml olive oil.
12. Let stand 20 minutes.
13. Sprinkle fresh herbs and garlic.
14. Bake in preheated 220°C oven for 30 to 35 minutes.

Pizza

Program : "DOUGH"
- Preheat oven up to 220°C

230ml Milk
410g White bread flour typ. 550 (Weizenmehl typ. 550)
1 tsp Salt
2 TBL Olive oil
2 tsp Yeast

Method

1. Remove pan from bread machine.
2. Place kneading blade on shaft in pan.
3. Place ingredients in pan in oder listed: water,bread flour, salt,olive oil,and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select " Dough" cycle.
6. Press Start.
7. At end of cycle,remove dough and press into a large pizza pan, shaping edges of dough to form a ridge.
8. Let stand 10 minutes, before topping with your favorite pizza sauce and toppings.
9. Bake in preheat 220°C oven for 35 to 45 minutes or until crust is golden.

For individual pizzas, prepare dough as directed. Divide into 4 balls. On floured surface, roll each ball into a 260 mm circle. Place on greased baking sheet. Add sauce and toppings. Bake in preheated oven for 15 to 20 minutes or until crust is golden

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■ CAKE RECIPES

Chocolate Cake

Program : "CAKE"

140g Cake flour (Weizenmehl Typ. 405)
1 tsp Salt
1 tsp Baking powder
100g Sugar
75g Cocoa powder (unsweetened)
60g Butter(softened)
60ml Fresh milk
2 TBL NFDmilk
1 tsp Vanilla
1 TBL Lemon juice
2 EA Egg (Medium size)

Method

Grease bread machine batter bowl with vegetable oil lightly. In a small size bowl, combine cake flour, nonfat dry milk sugar, salt, baking powder, and cocoa powder. In a medium size bowl, using an electric mixer, mix butter to soften. Add egg, mixing well. And add dry ingredients, 30 ml milk, vanilla, and lemon juice. Mix until dampened. Beat 2 minutes at low speed or if doing by hand beat 200 times. Add remaining milk and beat 1 minute longer, until light. Pour batter into bread machine batter bowl. Set bread machine on CAKE cycle. Push START.

Coconut Cake

Program : "CAKE"

140g Cake flour (Weizenmehl Typ. 405)
1 tsp Salt
1 tsp Baking powder
100g Sugar
50g Butter (softened)
30ml Fresh milk
2 TBL NFDmilk
25g Shredded coconut
2 EA Egg(Medium size)
2 tsp Lemon peel

Method

Grease bread machine better bowl with vegetable oil lightly. In a small size bowl, combine cake flour, salt, nonfat dry milk and baking powder. In a medium size bowl, with an electric mixer, combine butter, eggs, and sugar, mix until light. Alternately add flour mixture and milk until well mixed. Add lemon peel and shredded coconut, mixing well. Pour batter into bread machine batter bowl. Set bread machine on CAKE cycle. Push START.

Rise and shine coffee Cake

Program : "CAKE"

130g Cake flour (Weizenmehl Typ. 405)
1 tsp Salt
1 tsp Baking powder
40g Sugar
50g Butter(softened)
45ml Fresh milk
2 TBL NFDmilk
2 EA Egg (Medium size)'
TOPPING: 40g Cake flour (Half-coarse)
72g Brown sugar
26g Butter (softened)
2 tsp Cinnamon

Method

Grease bread machine batter bowl with vegetable oil lightly. In a small size bowl, Combine cake flour, nonfat dry milk, salt, and baking powder. In a medium size bowl,mix sugar, butter, and egg thoroughly. Stir in milk. Slowly add the dry ingredients, stirring well. Batter will be thick. In a small size bowl, combine topping ingredients until well mixed. Sprinkle half of the topping on the bottom of the bread machine batter bowl. Pour in coffee cake batter. Sprinkle remaining topping on top. Set bread machine on CAKE cycle. Push START.

Poppy seed Cake

Program : "CAKE"

140g Cake flour (Weizenmehl Typ. 405)
1 tsp Salt
1 tsp Baking powder
100g Sugar
52g Vegetable oil
2 EA Egg (Medium size)
45ml Fresh milk
2 TBL NFDmilk
1 TBL Lemon juice
1 TBL Orange peel
52g poppy seed

Method

Grease bread machine batter bowl with vegetable oil lightly. In a small size bowl, mix cake flour, salt, nonfat dry milk and baking powder. In a medium size bowl,using an electric mixer. combine sugar and vegetable oil, mixing until light . Add eggs and mix well. Alternately add flour mixture and milk until well mixed. Add lemon juice, orange peel, and poppy seeds,mixing well. Pour batter into bread machine batter bowl. Set bread machine on CAKE cycle. Push START.

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Gold snack Cake

Program : "CAKE"

140g Cake flour (Weizenmehl Typ. 405)
1 tsp Salt
1 tsp Baking powder
32g Sugar
60g Butter(softened)
90ml Fresh milk
2 TBL NFDmilk
2 EA Egg (Medium size)
2 tsp Vanilla

Method

Grease bread machine batter bowl with vegetable oil lightly. In a small size bowl, Combine cake flour, salt, nonfat dry milk, baking powder, and sugar. Add butter, egg, milk, and vanilla. Beat on medium speed for 2 minutes or for 200 strokes by hand. Pour batter into bread machine batter bowl. Set bread machine on CAKE cycle. Push START.

White Cake

Program : "CAKE"

140g Cake flour (Weizenmehl Typ. 405)
1 tsp Salt
1 tsp Baking powder
60g Sugar (separated)
60g Butter (softened)
2 TBL NFDmilk
1 tsp Vanilla
3EA Egg yolk (Medium size)
3EA Egg white(Medium size)

Method

Grease bread machine batter bowl with vegetable oil lightly. In a small size bowl combine flour, nonfat dry milk and baking powder. In a medium size bowl,using an electric mixer, beat the egg white,slowing adding 30g sugar, 1 tablespoon at a time, until stiff. In a small size bowl, mix together the egg yolk, remaining sugar, and salt. Alternately add to stiffened egg white with flour mixture, mixing well. Pour batter into bread machine batter bowl. Set bread machine on CAKE cycle. Push START.

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